



USDA Foreign Agricultural Service

# GAIN Report

Global Agriculture Information Network

Voluntary Report - public distribution

**Date:** 5/13/2003

**GAIN Report Number:** CH3063

**China, Peoples Republic of**

**FAIRS Product Specific**

**Evaporated and Condensed Milk: DRAFT FOR  
COMMENTS**

**2003**

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**Report Highlights:**

This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Evaporated and Condensed Milk (GBXXXXX) and should be used a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

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Includes PSD Changes: No  
Includes Trade Matrix: No  
Unscheduled Report  
Beijing [CH1]  
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

#### Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website ([www.moh.gov.cn](http://www.moh.gov.cn)). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email ([ofsts@fas.usd.gov](mailto:ofsts@fas.usd.gov) and [roseanne.freese@usda.gov](mailto:roseanne.freese@usda.gov)).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email ([AgBeijing@fas.usda.gov](mailto:AgBeijing@fas.usda.gov)).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this Standard will be the Hygienic Standard for Evaporated Milk and Sweetened Condensed Milk.

#### BEGIN TRANSLATION

Items noted in the translation of the Hygienic Standard for Evaporated Milk and Sweetened Condensed Milk GBXXXX-200X:

- This standard corresponds with, but is not equivalent to, the "Codex Standard for Sweetened Condensed Milk" of Codex Stan A-4-1999 and the "Codex Standard for Evaporated Milk" of Codex Stan A-3-1999 of the Codex Alimentarius Commission (CAC).
- Drafting Units of this Standard: Guangdong Provincial Food Hygiene Supervision and Inspection Bureau, Heilongjiang Provincial Food Hygiene Supervision and Inspection Bureau, Hygiene Supervision Office of Shanghai Municipal Public Health Bureau, Shanghai Milk (Group) Company, Beijing Municipal Disease Prevention Control Center and Jiangsu Provincial Disease Prevention Control Center.
- Drafters of this Standard: Hu Zhi, Zhao Kehua, Jiang Jiakun, Cao Jinying, Qian Li, Ding Xiuying and Yuan Baojun

GBXXXX-200X Hygienic Standard for Evaporated Milk and Sweetened Condensed Milk

#### 1. Scope

This Standard includes definitions, product characteristics, food additive use, hygienic requirements for production and processing, labeling, packaging, transportation, storage, and testing methodologies. This Standard applies to the sticky and thick liquid products made from cow or sheep milk and milk powder that is with or without white granulated sugar and processed through concentration. This standard also applies to sweetened condensed milk used in the food industry.

#### 2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 191                      Labels for Packaging, Storage, and Transportation  
GB 2760                  Hygienic Standard for Food Additive Use  
GB/T 4789.18 Microbiological Inspection of Food Hygiene Inspection for Milk and Dairy Products  
GB/T 5009.5              Determination of Protein in Food  
GB/T 5009.11 Determination of Total Arsenic and Inorganic Arsenic in Food  
GB/T 5009.12 Determination of Lead in Food  
GB/T 5009.16 Determination of Tin in Food  
GB/T 5009.24 Determination of Aflatoxin M1 and B1 in Food  
GB/T 5009.46 Analysis of Hygienic Standard for Milk and Dairy Products  
GB/T 5418                Inspection Methods for Sweetened Condensed Milk  
GB 7718                  National Standard for Food Labeling  
GB 12693                Hygienic Standard for Dairy Factories  
GB/T 3775                Inspection Methods for Evaporated Milk

#### 3. Definitions

This Standard adopts the following definitions:

##### 3.1 Evaporated Milk

The sticky and thick liquid product prepared with milk or milk powder as a raw material, without any granulated sugar added, through the process of concentration and sterilization.

### 3.2 Sweetened Condensed Milk

The sticky and thick liquid product prepared with milk or milk powder as a raw material, with added granulated sugar, through the process of concentration and sterilization.

## 4. Composition and Quality Requirements

### 4.1 Raw Material Requirements

Shall conform to the corresponding standards and relevant regulations.

### 4.2 Organoleptic Requirements

The organoleptic requirements shall conform to the regulations in Table 1.

Table 1. Organoleptic Requirements

Item	Requirements	
	Evaporated milk	Sweetened condensed milk
Color and luster	The color shall be evenly milky white or milky yellow and shall have a luster.	
Taste and smell	It shall have a milky taste and smell.	It shall have a milky aroma and a fine sweet taste.
Texture	The consistency shall be fine and smooth, with the texture even and the viscosity moderate.	

### 4.3 Physical and Chemical Requirements

The physical and chemical requirements shall conform to the regulations in Table 2.

Table 2. Physical and Chemical Requirements

Item	Index	
	Evaporated milk	Sweetened condensed milk
Protein, g/100 g =	6.0	6.8
Fat, g/100 g =	7.5	8.0
Whole milk solid, g/100 g =	25.0	28.0 <sup>a</sup>
Sucrose, g/100 g =	--	45.0
Impurity degree, mg/kg =	4	8
Acidity, in degrees T =	48.0	
Lead (Pb), mg/kg =	0.13	
Inorganic arsenic, mg/kg =	0.25	
Tin (Sn), mg/kg =	10	
Aflatoxin M1 (converted into fresh milk)) microg/kg =	0.5	
<sup>a</sup> Whole milk solid of sweetened condensed milk = 100(%) – moisture content (%) – Sucrose (%)		

### 4.4 Microbial Requirements

4.4.1 The microbial requirements for evaporated milk shall conform to the requirement of commercial asepsis.

4.4.2 The microbial requirements for sweetened condensed milk shall meet the requirements in Table 3.

Table 3. Microbial Requirements

Item	Requirement		
	Evaporated milk	Sweetened condensed milk	Sweetened condensed milk Usded in Food Industry

Total colony count, cfu/g =	10	30000	100000
Coli-group, MPN/100 g =	3	90	150
Pathogens (salmonella, staphylococcus, and shigella)	There shall not be any pathogens detected in such products.		

## 5. Food Additives

5.1 Food additive quality shall conform to corresponding standards and regulations.

5.2 The type and amount of food additives used shall conform to regulation GB2760.

## 6. Hygienic Requirements for Food Production and Processing Procedures

Hygienic requirements for the production process shall conform to regulation GB12693.

## 7. Packaging

The packaging container and material shall conform to the corresponding hygienic standards and relevant regulations.

## 8. Labeling

8.1 The labeling requirements shall be carried out according to the regulations in GB7718.

The protein, fat and whole milk solid contents shall be clearly marked.

8.2 The name of product may be "Evaporated Milk" or "Sweetened Condensed Milk."

8.3 The labeling on the outer packing container of the product shall conform to the regulation GB191.

## 9. Storage and Transportation

### 9.1 Storage

The product shall be stored in a dry and ventilated place. Product cannot be stored with any poisonous or harmful materials that could influence product quality.

### 9.2 Transportation

The product shall be protected from exposure to the sun and rain when transported. Product cannot be transported with poisonous or harmful materials that could influence product quality.

## 10. Testing Methodologies

### 10.1 Organoleptic Inspection

10.1.1 Color, luster and texture: pour a proper amount of sample into a beaker, and observe the color, luster and the tissue state under natural light.

10.1.2 Taste and smell: pour a proper amount of sample into a beaker, smell the sample, then taste the sample after gargling with warm boiled water.

### 10.2 Physical and Chemical Inspection

10.2.1 Protein: Determined according to methods specified in GB/T 5009.5.

10.2.2 Fat and Whole Milk Solid (for evaporated milk): Determined according to methods specified in GB/T 5009.46.

10.2.3 Sucrose: Determined according to methods specified in GB/T 5418.

10.2.4 Impurity Degree and Acidity: Determined according to methods specified in GB/T 5418 and QB/T 3775.

10.2.5 Lead: Determined according to methods specified in GB/T 5009.12.

10.2.6 Inorganic Arsenic: Determined according to methods specified in GB/T 5009.11.

10.2.7 Tin: Determined according to methods specified in GB/T 5009.16.

10.2.8 Aflatoxin M1: Determined according to methods specified in GB/T 5009.24.

10.3 Microbiological Testing

Inspection shall be determined according to methods specified in GB/T 4789.18.

END TRANSLATION